

# per se

## SALON TASTING MENU

February 17, 2019

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### "OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Regiis Ova Caviar\*

### ROYAL OSSETRA CAVIAR\*

Smoked Brown Trout, Buckwheat "Crêpe,"  
and Horseradish Crème Fraîche  
(60.00 supplement)

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### "POIREAUX À LA VINAIGRETTE"

"Pain de Campagne," Compressed Radishes,  
and Black Winter Truffle Ravigote

### HUDSON VALLEY MOULARD DUCK FOIE GRAS

Pickled Beets, Virginia Peanuts, and Granny Smith Apple "Mostarda"

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### HERB-CRUSTED SCOTTISH LANGOUSTINES

Hawaiian Hearts of Peach Palm, Thompson Grapes,  
and Celery Branch "Ribbons"

### MASCARPONE-ENRICHED YUKON GOLD POTATO "TORTELLINI"

Crispy Parmesan and Shaved Black Winter Truffles from Périgord  
(125.00 supplement)

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### MILK-FED YORKSHIRE "PORCELET"

"Pommes Paillason," Four Story Hill Farm Duck Egg,  
Wilted Broccoli Rabe, and "Sauce Bordelaise"

### 100 DAY DRY-AGED BEEF RIB-EYE\*

Black Trumpet Mushroom "Gratin," Crispy Brussels Sprouts,  
Rutabaga "Fondant," and BLiS Maple Syrup  
(100.00 supplement)

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### LEMON AND MASCARPONE "TRIFLE"

Lime-Scented Kumquats, Pistachio "Praline Vert,"  
and "Demi-Sec" Blood Oranges

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PRIX FIXE 225.00  
SERVICE INCLUDED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness